MICROENTERPRISE HOME KITCHEN



OPERATION (MHKO)

A MHKO IS A NEW TYPE OF FOOD FACILITY, LIKE A MINI RESTAURANT, OPERATED IN A PRIVATE HOME



While a MHKO operates like a restaurant, the following limitations are placed on these businesses



ONLY 1 MHKO IS PERMITTED PER SITE. THE OPERATOR MUST BE THE RESIDENT OF THE PRIVATE HOME AND IS RESPONSIBLE FOR THE OPERATION.



A MAXIMUM OF 30 MEALS PER DAY AND 60 MEALS PER WEEK CAN BE SERVED* WITH AN ANNUAL SALES CAP OF \$100,000.

*ENVIRONMENTAL HEALTH MAY DECREASE MEAL LIMITS
BASED ON THE FOOD PREPARATION CAPACITY OF THE HOME



ANY PERSON(S) INVOLVED WITH THE MHKO (EXCEPT FOR THE OPERATOR) MUST OBTAIN A FOOD HANDLER CERTIFICATION.

ONLY ONE FULL-TIME EMPLOYEE, NOT INCLUDING FAMILY OR HOUSEHOLD MEMBERS, IS ALLOWED



NO SIGNAGE OR OTHER OUTDOOR DISPLAYS FOR ADVERTISING ARE ALLOWED. ALL INTERNET FOOD SERVICE INTERMEDIARIES USED MUST BE APPROVED BY THE CALIFORNIA DEPARTMENT OF PUBLIC HEALTH.



THE MHKO OPERATOR SHALL SUCCESSFULLY PASS AN APPROVED AND ACCREDITED FOOD SAFETY MANAGER CERTIFICATION EXAMINATION.



FOOD FROM A MHKO CANNOT BE SOLD TO OTHER FOOD FACILITIES FOR RESALE.



ALL FOOD MUST BE PREPARED, COOKED, AND SERVED ON THE SAME DAY.



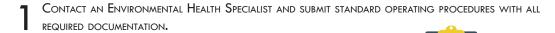
Application

DELIVERY TO THE CONSUMER MUST BE DONE BY AN EMPLOYEE OF THE MHKO, A FAMILY MEMBER, OR HOUSEHOLD MEMBER OF THE PERMIT HOLDER.



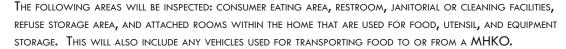
MHKOs may not produce, serve, or use raw milk, serve raw oysters, or any food that would require a HACCP plan.

How to Open a MHKO





- 2 SUBMIT A MHKO PERMIT APPLICATION.
- 3 SCHEDULE AN INSPECTION WITH AN ENVIRONMENTAL HEALTH SPECIALIST.



DETACHED ACCESSORY BUILDINGS, INCLUDING GARAGES AND SLEEPING QUARTERS, ENCLOSED PATIOS, OR SECOND UNITS ARE NOT ALLOWED TO BE USED FOR FOOD, UTENSIL, OR EQUIPMENT STORAGE.

